

Mile Square Golf Course Banquet Center 2022

Wedding Packages



Mile Square Golf Course 10401 Warner Avenue Fountain Valley, CA 92708 (714) 962-6178

Silver Reception Package Includes

Custom Wedding Cake Iced Tea and Coffee Service Choice of House Linen Colors Private Bartender with Select Brands Glass of Chardonnay or Cabernet with Meal Cake Cutting Service Lemonade Station Champagne and Cider Toast Elegant Served Meal or Buffet White Chair Covers with Sash Selection of Five Hors d' Oeuvres Floating Candle Centerpieces for Tables Reception Set Up with Spacious Dance Floor

Gold Reception Package Includes

Custom Wedding Cake Iced Tea and Coffee Service House Selection of Floor Length Linens Lemonade Station Private Bartender with Select Brands Glass of Chardonnay or Cabernet with Meal Unlimited Soft Drinks throughout Event

Cake Cutting Service Champagne and Cider Toast Elegant Served Meal or Buffet White Chair Covers with Sash Selection of Five Hors d' Oeuvres **Custom Floral Centerpieces for Tables** Reception Set Up with Spacious Dance Floor

Platinum Wedding and Reception Package Includes

Ceremony Seating and Aisle Runner Custom Wedding Cake Iced Tea and Coffee Service House Selection of Floor Length Linens Lemonade Station Private Bartender with Select Brands Glass of Chardonnay or Cabernet with Meal Outdoor Microphone for Officiant Unlimited Soft Drinks throughout Event Cake Cutting Service Champagne and Cider Toast Elegant Served Meal or Buffet **Chiavari Chair Upgrade** Selection of Five Hors d' Oeuvres Custom Floral Centerpieces for Tables **Elevated Sweetheart Table** Reception Set Up with Spacious Dance Floor

Hors d' Oeuvres Selection

Selection of five included with each package

Displayed Selections

Fresh Fruit and Melon Platter Imported & Domestic Cheese Platter Vegetable Crudités with Ranch Dressing

Butler Passed Selections

Cold Hors d' Oeuvres

Asparagus Tips Wrapped in Prosciutto Fresh Mozzarella Drizzled with Olive Oil and Stacked with Roma Tomatoes and Fresh Basil Tri Colored Mini Tostadas with Roasted Corn and Chicken Salmon Poke with Cucumber on Sea Salt Wonton Goat Cheese Crostini Sun Dried Tomato Brochette with Gorgonzola Cheese Belgian Endive with Bleu Cheese and Candied Walnut Olive Tapenade on Mini Toast Round Stuffed Cherry Tomato with Pesto Cream Cheese Prosciutto and Cantaloupe Towers

Hot Hors d' Oeuvres

Beef Brochettes Teriyaki Panko Crusted Boursin Stuffed Cremini Mushrooms Stuffed Mushrooms with Garlic Spinach and Feta Cheese Baked Stuffed Spanakopitas Chicken Satay with Spicy Thai Peanut Sauce Sweet and Sour Meatballs Coconut Shrimp Beef and Cilantro Empanada Crab Cakes with Pepper Aioli Warm Brie and Pear Tartlet

Menu Selections

Buffet

Buffet Includes Coffee, Iced Tea and Fresh Baked Rolls

Salads

(Select Four)

Organic Mixed Green Salad Classic Caesar Salad Sundried Tomato Orzo Pasta Salad Lemon Chicken Cashew Salad Red & White Quinoa Salad Fresh Seasonal Fruit Salad Yukon Gold & Smoked Bacon Potato Salad Baby Spinach & Roasted Beet Salad Oriental Crispy Noodle Salad Caprese Salad

Entrees

(Select Three)

Chicken Breast with Lemon Beurre Blanc Atlantic Salmon Filet with a Citrus Sauce Spinach Tortellini with a Garlic White Wine Sauce Roast Pork Loin Carved at Buffet

Seared Chicken Breast with Rosemary Cream Sauce Macadamia Nut Crusted Mahi Mahi with Orange Basil Glaze Roast Turkey Carved at Buffet Roast Round of Beef Carved at Buffet

Accompaniments

(Select Two)

Scalloped Potatoes with Smoked Asiago Cheese Garlic Whipped Potatoes Minted Jasmin Rice Seasonal Fresh Vegetables Julienne Carrots & Sautéed Spinach Whipped Sweet Potatoes Wild Rice Pilaf Roasted Steak Fries Roasted Italian Vegetables

Silver Package \$80.95 Gold Package \$92.95 Platinum Package \$105.95

All prices subject to a 21% service charge and appropriate sales tax All prices are subject to change without notice Served Entrees

Entrees Include Salad: Choice of House Salad, Classic Caesar Salad, or Spinach Salad Fresh Baked Rolls, Coffee and Tea

California Chicken

Chicken Breast Marinated with Lemon, Orange, Lime & Grapefruit Zest with Sea Salt and Fresh Peppercorns Topped with Mango & Pineapple Relish, Minted Jasmin Rice and Seasonal Fresh Vegetables Silver Package \$68.95 Gold Package \$80.95 Platinum Package \$93.95

Newport Chicken

Grilled Seasoned Breast of Chicken Topped with a Chopped Spinach and Tomato Concasse Cream Sauce, Smoked Cheddar Red Skin Mashed Potatoes and Seasonal Fresh Vegetables Silver Package \$69.95 Gold Package \$81.95 Platinum Package \$94.95

Mediterranean Chicken Artichokes, Olives, Cherry Tomatoes in a Goat Cheese Beurre Blanc, Red Roasted Potatoes and Mediterranean Medley Silver Package \$70.95 Gold Package \$82.95 Platinum Package \$95.95

> Macadamia Nut Crusted Mahi Mahi With an Orange Basil Glaze, Minted Jasmin Rice and Fresh Seasonal Vegetables Silver Package \$72.95 Gold Package \$84.95 Platinum Package \$97.95

> > Atlantic Salmon Filet

With Fresh Lemon Dill Cream Sauce, Mushroom Mashed Potatoes and Garden VegetablesSilver Package \$75.95Gold Package \$88.95Platinum Package \$101.95

Roast New York Strip With Green Peppercorn Demi Glaze, Yukon Gold Smashed Potatoes and Seasonal Fresh Vegetables Silver Package \$77.95 Gold Package \$89.95 Platinum Package \$102.95

Slow Roasted Prime Rib With a Light Jus Lie, Garlic Whipped Potatoes and Garden Vegetables Silver Package \$78.95 Gold Package \$90.95 Platinum Package \$103.95

Seared Filet Mignon and Grilled Marinated Chicken Breast Combination Plate With Parsley Mashed Potatoes, Asparagus and Baby Carrots Silver Package \$79.95 Gold Package \$91.95 Platinum Package \$104.95

Portobello Steak with Bell Pepper Coulis Roasted Baby Red Potatoes and Seasonal Vegetables Silver Package \$68.95 Gold Package \$80.95 Platinum Package \$93.95

Children's Meals Ages 3-12 Chicken Tenders with French Fries and Fresh Fruit Cup Silver Package \$50.95 Gold Package \$62.95 Platinum Package \$70.95

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Bar Service

Beers			
Domestic			\$ 5.50
Imported			\$ 6.50
Wines			
California Wine by the	Glass		\$ 7.50
Bottled Wines			\$ 21.00
(Merlot, Cabernet Sauvignon, Chardonnay, White Zinfandel)			
House Champagne per bottle			\$ 21.00
Corkage Fee Wine or Champagne Only (per 750ml bottle)			\$ 14.00
Well Drinks			\$ 5.75
Rum	Gin	Vodka	
Scotch	Bourbon	Tequila	
Call Drinks			\$ 7.00
Absolut	Seagrams 7	Jose Cuervo	Seagrams VO
Baileys	Smirnoff	Kahlua	Beefeater
Bacardi	Southern Comfort	Jim Beam	
Canadian Club	Stolichnaya	Apple Pucker	
Captain Morgan	Myers	Malibu	
Christian Brothers	Midori	Jack Daniel's	
Premium Drinks			\$ 8.50
Bombay	Johnny Walker	Grand Marnier	
Chivas	Bushmills	Cutty Sark	
J&B	Drambuie	Glenfiddich	
Hennessey	Glenlivet	Ketle One	
Grey Goose	Titos	Jameson	
Extra Premium			\$ 9.00
Courvoisier VSOP	Patron	Remy Martin	Herraduras

Premium Cocktails

\$ 9.00

Any combinations of multiple liquors: White Russians, Cadillac Margarita, Long Island Iced tea, etc.

Hosted Bars May Be Set Up on a Consumption Basis

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Hourly Hosted Bar Package Priced Per Person

Beer, Wine & Well Drinks: 1 Hour \$13.00, 2 Hours \$20.00, 3 Hours \$27.00, 4 Hours \$34.00 Call Drinks: 1 Hour \$16.00, 2 Hours \$24.00, 3 Hours \$32.00, 4 Hours \$40.00

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